

Heat stable emulsion and its use in a poultry product

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Abstract of **GB2137066**

A heat stable, oil-in-water emulsion comprising an edible fat suspended in an aqueous medium and a stabilizer consisting of a mixture of a glycomannan and a polysaccharide hydrocolloid. The stabilizer is present in the emulsion at a concentration sufficient to maintain the emulsion in a pseudoplastic state below the set temperature of the stabilizer. The emulsion may be used to inject poultry meat prior to cooking to improve the organoleptic properties thereof.

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